

Role overview

Department : The Fountain, Macclesfield

Reporting to : Head chef

Responsible for : Preparing dishes and maintaining a clean, safe and legal kitchen

Purpose of the Job :

The kitchen team are responsible for assisting with a smooth running of the daily operations of the food side of the business. In coordination with the Head Chef, you will oversee the development and performance of the menu, the kitchen team, and the business itself. You will be assisting in the ordering of stock and supplies, recruitment, all food hygiene compliance, and ensure that all diners in The Fountain are satisfied with their experience.

Hours : Full Time (38-45 hours per week)

Salary : £11.75 ph

Job Description

Prepping stations ready for service, ensuring that stock levels are properly maintained, and all food safety regulations are followed regarding food storage and hot holding

- Prepping food - including sauces and stocks
 - Cooking dishes to spec in line with business requirements and food safety regulations
 - Maintaining a clean and hygienic kitchen at all times
- Following clear stock and order procedures

Person Specification

The Fountain is the latest business within the Bollington Brewing Co family, and our kitchen is producing fantastic food. Due to internal progression, we are now on the lookout for an ambitious and enthusiastic Chef to join our small but dedicated kitchen team.

This role would suit someone multi skilled and confident in all areas of the kitchen. You would be working with fresh local produce, there are opportunities to create your own specials and be able to work in the kitchen in an efficient and cost effective way.

You will share our commitment to high standards, and be a great team player